Pouilly Fuisse `Terroir` Domaine Luquet 2024



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d`Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

The cellar and winery for this 5th generation family vigneron is a recently renovated property in the centre of the sleepy village of Fuisse. Since Benoit Luquet established the family roots in vine growing in the 19th century, the domaine has extended to encompass the key appellations of the Maconnais. Today Patrick Luquet presides over 27 hectares of vineyards, including 40 to 70 year old vines in Fuisse and Solutre-Pouilly.The Domiane Luquet produces delicious classic white burgundy using a combination of cement and stainless steel tanks for fermentation to preserve the natural integrity of the fruit. The style is generous in fruit and flavour but balanced with the judicious use of French oak barrels to give hints of nutty complexity.

Tasting Notes

This Pouilly-Fuissé is a generous and rich wine, with an emerald-gold colour. The alkaline limestone soils of the Mâconnais favours harmonious development of the Chardonnay bouquet, with a hint of hazelnuts, toasted almonds and exotic fruit. A flinty minerality runs through this wine finishing long and refreshing on the palate.

Food

A perfect match for baked or grilled fish in butter including carp and sole and shellfish, lamb sweetbreads, veal or pork in white sauces and poulet de Bresse.

Technical Information

Country	France
Region	Burgundy, Maconnais & Chalonnaise
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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